GRILLING FOOD AND TEMPERATURE GUIDE

NOTE: It is not necessary to grease grilling surface before using as surface has a non-stick finish.

Preheat Grill Base at Setting #4 or #5 for 5 minutes:

Food	Setting	Time	Grilling Tips
Eggs, fried (up to 3)	#4	3 minutes/side	Fry with or without cooking oil or butter. Their use enhances flavor and tenderness.
Eggs, scrambled (up to 4)	#4	5 minutes	In mixing bowl, combine 4 eggs, ¼ cup milk, ¼ teaspoon salt and dash pepper. Pour onto base and stir until egg mixture is cooked.
Frankfurters (up to 10)	#4	12 minutes	Place on ungreased grill. Turn with tongs to prevent bursting.
French Toast (2 slices at one time)	#4-5	3 minutes/side	Dip bread in egg-milk mixture. Place bread on grill. (Recipe for 6 bread slices: combine 1 beaten egg, 1 cup milk and 1 teaspoon salt).
Hamburgers, 2 at one time (¼-pound each)	#4	Medium-Well: 7 minutes/side	Place on ungreased grill. During cooking, remove excess fat with spoon or baster.
Pancakes, 2 at one time	#4-5	1 minute/side	Add two tablespoons melted butter, margarine or cooking oil to package mix batter. Bake until bubbles appear, turn and bake other side.
Pork Chops, 2 center-cut chops (½-inch thick)	#4	10 minutes/side	Place on ungreased grill. Pork should be served well-done.
Sandwiches, 2 at one time	#4-5	5 minutes/side	Place filling between slices of bread. Spread outside of bread with softened butter or margarine, or dip in French Toast batter.
Sausage Links, up to 10	#4	20 minutes	Turn every 5 minutes for even browning. Remove fat as it collects with spoon or baster.
Smoked Sausage Links, up to 10 regular or 20 cocktail size	#4	5 minutes	Turn at 2½ minutes.
Keep warm for serving	#2		Place hot hors d'oeuvres or canapes on grill to keep warm for serving. To keep grilled foods warm for serving, reduce to Setting #2 when cooking is completed.
Do not preheat:			
Bacon (up to 7 slices)	#4	6 to 7 minutes/side	Turn and separate slices as bacon cooks. Remove excess fat with spoon or baster.

NOTE: Watch carefully when frying fatty foods so that grease does not run off the grilling surface down the sides of the base; if grease overflows, it could damage electrical parts on underside of base.

MAIN DISHES

Beef Pot Roast

3½ to 4-pound beef chuck or blade roast
1 tablespoon dry minced onion
1 teaspoon seasoned salt
1 teaspoon seasoned pepper

1. Place roast in pot. Sprinkle with onion, seasoned salt and seasoned pepper.
2. Cover pot and place on base. Roast at Setting #3½ (midway between Settings #3 and #4) for 7 to 9 hours. Meat juices may be used for gravy. Keep warm for serving at Setting #2. Makes 6 to 8 servings.

Italian Round Steak

2 pounds beef round steak, ½-inch thick, cut into 8 serving pieces
2 beef bouillon cubes
1 28-ounce can whole tomatoes, drain and reserve liquid
1¼ cups liquid (reserved tomato liquid plus enough hot water to make 1¼ cups)
1 cup chopped onion
1 garlic clove, finely cut
1 teaspoon salt
½ teaspoon pepper
½ teaspoon oregano
1½ teaspoons Worcestershire sauce
¼ cup cornstarch
¼ cup cold water

1. Place steak pieces in pot. In a small bowl, dissolve bouillon cubes in reserved tomato liquid/ hot water.
2. In a small bowl, combine tomatoes, onion, garlic, salt, pepper, oregano and Worcestershire sauce. Pour over steak. Add bouillon-liquid mixture.
3. Cover pot and place on base. Heat at Setting #3½ for 8 to 9 hours. To thicken liquid, increase heat to Setting #5 15 minutes before serving. In a small bowl, combine cornstarch and water. Stir into hot liquid and thicken. Keep warm for serving at Setting #2. Makes 8 servings.

Rolled Beef Roast

4 to 5-pound rolled beef rump roast
1 onion, quartered or sliced
Salt
Pepper

1. Place metal rack in pot. Place beef roast on rack, fat side up. (You may wish to brown roast in pot on top of range before roasting. Place rack under roast after browning.) Insert meat thermometer in center of roast. Place onion around roast; season roast with salt and pepper.
2. Cover pot and place on base. Roast at Setting #4 until well-done, about 5 to 6 hours. (Meat thermometer should read 170°F for well-done meat.) Remove roast from pot and increase heat to Setting #5 to thicken meat juices.
3. Remove rack from pot. To make gravy, combine ¼ cup flour with 2 tablespoons cold water. Stir into meat juices and heat until thickened (about 15 minutes). Meanwhile, slice roast and place on platter. Pour thickened juices with onion over meat slices. Makes 12 to 15 servings.

HINTS: Sliced carrots and small, quartered potatoes may be placed around roast when roast is placed in pot.

Add 1 4-ounce can mushroom stems and pieces to meat juices when thickening. Use drained liquid from mushrooms in place of water when making gravy.

Beef with Cauliflower

1 pound thinly-sliced beef round steak, cut in l-inch squares
1 small head cauliflower, broken into flowerettes (4 cups)
1 cup sliced green onions with tops
1 garlic clove, finely cut
1 teaspoon sugar
1 10½-ounce can beef broth
¼ cup soy sauce
1 green pepper, cut in 3/4-inch squares
3 tablespoons tapioca

1. In pot, place steak squares, cauliflower, onions, garlic, sugar, beef broth and soy sauce.
2. Cover and place pot on base. Simmer at Setting #3½ (midway between Settings #3 and #4) for 3½ to 4 hours.
3. Increase heat to Setting #5. Add green pepper and tapioca. Cover and simmer 30 minutes. Keep warm for serving at Setting #2. Serve over rice. Makes 4 to 6 servings.

Saucy Beef

1½ pounds lean beef chuck, cut in l-inch cubes
1 8-ounce can tomato sauce
1 10¾-ounce can condensed cheese soup
1 teaspoon garlic salt
⅛ teaspoon pepper
2 tablespoons tapioca

1. Place beef cubes evenly in bottom of pot. In a small bowl, combine tomato sauce, soup, garlic salt and pepper; blend well. Pour over beef.
2. Cover and place pot on base. Simmer at Setting #3½ (midway between Settings #3 and #4) for 4 hours.
3. Increase heat to Setting #5. Stir tapioca into liquid. Cover and heat for 30 minutes or until liquid thickens. Keep warm for serving at Setting #2. Serve over rice. Makes 6 servings.

Sauerbraten

1 cup red wine vinegar
½ cup cider vinegar
½ cup red (burgundy) wine
2 medium-sized onions, thinly sliced
1 tablespoon salt
1 tablespoon peppercorns
½ cup brown sugar
3 bay leaves
1 4-pound chuck, blade or rump beef roast
2 tablespoons butter or margarine
6 gingersnaps, crushed
1 cup dairy sour cream

1. In saucepan, combine wine vinegar, cider vinegar, red wine, onions, salt, peppercorns, brown sugar and bay leaves. Heat on electric or gas rangetop heating unit over medium heat, just until a boil is reached (about 3 minutes).
2. Put beef in large bowl. Pour hot marinade mixture over roast. Store, covered, in refrigerator for 24 to 72 hours. Turn roast twice daily.
3. Remove roast from marinade and wipe dry with paper toweling. Reserve marinade.
4. Preheat pot on rangetop heating unit over medium heat for 2 minutes. Melt butter or margarine. Add roast and brown 5 minutes per side. Add reserved marinade and bring liquid to a boil (about 4 to 5 minutes).
5. Place pot on electric base and simmer, covered, at Setting #3½ (midway between Settings #3 and #4) for 5 to 6 hours.
6. Remove roast to hot platter and keep warm. Strain marinade liquid and return strained liquid to pot.
7. Place pot on electric base and increase heat to Setting #5. Stir in crushed gingersnaps and sour cream. Heat until liquid just reaches a boil and gingersnaps are dissolved (about 15 minutes). Stir occasionally. While liquid is thickening, thinly slice roast. Pour hot gravy over roast. Makes 8 to 10 servings.

Chicken and Dumplings

1 3-pound 4-ounce can whole canned chicken, undrained
2 cups packaged Bisquick mix
¾ cup milk
1 tablespoon snipped parsley

1. Cut up chicken and place in pot with broth from can. Cover and place pot on base. Heat at Setting #3½ for 1½ to 2 hours until chicken is hot and broth simmers.
2. In small bowl, combine Bisquick mix, milk and parsley. Mix just until moistened. Increase heat to Setting #5. Drop dumpling mixture by spoonfuls over steaming chicken. Cover pot and steam 30 minutes. Reduce heat to Setting #2 to keep warm for serving. Dumplings are best when served immediately. Makes 4 servings.

California Chicken

1 3-pound chicken, quartered
1 cup orange juice
½ cup chili sauce
2 tablespoons soy sauce
1 tablespoon molasses
1 teaspoon dry mustard
1 teaspoon garlic salt
2 tablespoons chopped green pepper
3 medium oranges, sliced into half cartwheels OR
1 13½-ounce can mandarin oranges, drained

1. In bottom of pot, arrange chicken quarters. In a small bowl, combine orange juice, chili sauce, soy sauce, molasses, dry mustard and garlic salt. Pour over chicken.
2. Cover pot and place on base. Simmer at Setting #3½ (midway between Settings #3 and #4) for 4½ to 5 hours. Add green pepper and oranges 30 minutes before serving. Keep warm for serving at Setting #2. Makes 4 servings.

Roasted Chicken

1 3 to 4 pound roasting chicken
Seasoned salt
Seasoned pepper
Paprika

1. Place metal rack in high position in pot. Place chicken on rack. Insert meat thermometer into thickest part of upper thigh. Sprinkle chicken with seasoned salt, seasoned pepper and paprika.
2. Cover pot and place on base. Roast at Setting #4 for 3½ hours or until meat thermometer reaches 190°F. Remove chicken from pot and serve. Makes 4 to 6 servings.

Roasted Capon Chicken

5½ to 6-pound capon roasting chicken
2 teaspoons seasoned salt
1 teaspoon paprika

1. Place metal rack in low position in pot. Place chicken on rack. Insert meat thermometer into thickest part of upper thigh. Sprinkle chicken with seasoned salt and paprika. 2. Cover pot and place on base. Roast at Setting #5 for 5 to 6 hours or until meat thermometer reaches 190°F. Remove chicken from pot and serve. Makes 6 to 8 servings.

Baked Shank Half of Ham

6 to 7 pound shank half of ham

1. Place ham, cut side down, in pot. Insert meat thermometer into center of shank. Make sure thermometer is not touching the bone.
2. Cover pot and place on base. Bake at Setting #4 for 3 hours, or at Setting #3½ for 6 to 7 hours, or until meat thermometer reaches 160°F. One hour before completion of cooking, the skin may be removed. Score the ham and baste with favorite sauce. Makes 15 to 18 servings.

Barbecued Spareribs Other recipes better

4 pounds country-style spareribs
1 10½-ounce can condensed tomato soup
½ cup cider vinegar
½ cup brown sugar
1 tablespoon soy sauce
1 teaspoon celery seed
1 teaspoon salt
1 teaspoon chili powder
Dash cayenne pepper

1. Layer spareribs in pot. In a mixing bowl, combine tomato soup, vinegar, brown sugar, soy sauce, celery seed, salt, chili powder and pepper. Pour over spareribs.
2. Cover pot and place on base. Heat at Setting #3½ for 6 to 8 hours. Skim fat from juices before serving. Keep warm for serving at Setting #2. Makes 4 servings.

Ham Stroganoff

2 tablespoons butter or margarine
1 cup finely minced onion
8 cups (2 pounds) precooked ham, cut into ¼-inch strips
2 4-ounce cans mushroom stems and pieces, drain and reserve liquid
2 10½-ounce cans condensed cream of mushroom soup
1 cup sour cream

1. Preheat pot on electric or gas rangetop heating unit over medium-low heat. Melt butter or margarine and saute onion until tender. Remove from heat and place pot on base.
2. Add ham and mushroom stems and pieces. In a small bowl, combine reserved mushroom liquid and mushroom soup. Pour over ham mixture in pot.
3. Cover and simmer at Setting #4 for 1½ to 2 hours. Stir in sour cream 15 minutes before serving. Keep warm for serving at Setting #2. Serve in patty shells or over noodles, chow mein noodles or rice. Makes 8 servings.

HINT: To prepare at Setting #3½ (midway between Settings #3 and #4), place all ingredients except sour cream in pot. Cover and simmer on base for 3 to 4 hours. Stir in sour cream 15 minutes before serving.

Baked Canned Ham

1 5-pound canned ham

1. Place metal rack in pot. Remove ham from can and place on rack. Insert meat thermometer into center of ham.
2. Cover pot and place on base. Bake at Setting #3½ for 6 to 8 hours or until meat thermometer reaches 130°F. Slice ham and serve. Makes 15 to 18 servings.

Cheese Curried Entree

2 10-ounce packages frozen chopped broccoli, partially thawed
3 cups (¾ pound) diced cooked ham, turkey or chicken
1 11-ounce can condensed cheddar cheese soup
1 cup water
½ cup salad dressing or mayonnaise
¼ cup finely chopped onion
1 tablespoon lemon juice
½ teaspoon curry powder
½ cup slivered almonds (optional)

1. Place broccoli evenly in bottom of pot. Add ham, turkey or chicken.
2. Combine soup, water, mayonnaise, onion, lemon juice and curry powder in small mixing bowl; stir to blend. Pour soup mixture into pot.
3. Place pot on base, cover and simmer at Setting #4 for 2 hours or Setting #3½ (midway between Settings #3 and #4) for 3 to 4 hours until broccoli is fork tender. If desired, add almonds just before serving. Keep warm for serving at Setting #2. Serve over toast or hot biscuits. Makes 8 to 10 servings.

SOUPS & STEWS

Beef Stew with Dumplings

3 pounds beef stew meat, cut into 1-inch cubes
1 cup chopped onion
1 pound fresh green beans, cut into 1-inch pieces
1 bay leaf
1 teaspoon celery seed
1½ teaspoons salt
½ teaspoon pepper
3 tablespoons tapioca
2 cups water

Dumplings:

1 cup flour
1 teaspoon baking powder
½ teaspoon salt
1 tablespoon shortening
1 tablespoon parsley flakes
½ cup milk

1. In pot, place meat, onion, green beans, bay leaf, celery seed, salt, pepper, tapioca and water.
2. Place pot on base, cover, and simmer at Setting #3½ (midway between Settings #3 and #4) for 7 to 8 hours.
3. One hour before serving, increase heat to Setting #5. Into a small bowl, sift flour, baking powder and salt. Cut in shortening until fine particles form. Add parsley flakes and milk. Stir with a fork just until combined. Thirty minutes before serving, remove bay leaf and drop batter evenly into 8 dumplings on top of stew. Cover and steam 30 minutes. Reduce heat to Setting #2 for serving. Makes 8 servings.

HINT: One 16-ounce can of green beans may be substituted for the fresh green beans. Add to stew when heat is increased to Setting #5 one hour before serving.

Slo-Cooked Chili

2 pounds ground beef
1½ cups chopped onion
1 cup chopped green pepper
2 garlic cloves, finely cut
1 28-ounce can whole tomatoes, undrained
2 16-ounce cans kidney beans, undrained
2 teaspoons salt
2 tablespoons chili powder
1 teaspoon pepper
1 teaspoon ground cumin

1. Preheat pot on electric or gas rangetop heating unit over medium heat. Add ground beef and brown. Remove from heat and place pot on base.
2. Add onion, green pepper, garlic, tomatoes, kidney beans, salt, chili powder, pepper and cumin. Stir to combine. Cover and simmer at Setting #3½ (midway between Settings #3 and #4) for 7 to 10 hours. Keep warm for serving at Setting #2. Makes 8 to 10 servings.

Vegetable-Frank Chowder

½ cup chopped onion
½ cup thinly-sliced celery, cut diagonally
1 16-ounce can whole kernel corn, undrained
1 16-ounce can whole tomatoes, undrained
5 to 6 (8-ounces) frankfurters, cut into ½-inch slices
½ cup water
2 tablespoons chopped parsley
½ teaspoon salt
½ teaspoon sugar
½ teaspoon leaf basil
¼ teaspoon hot pepper sauce

1. Place all ingredients in pot. Break up tomatoes with spoon.
2. Cover and place on base. Simmer at Setting #3½ for 2 to 3 hours. Keep warm for serving at Setting #2. Makes 6 to 8 servings.

Poultry-Bone Rice Soup

Turkey carcass or chicken bones, necks or backs
3 quarts water
3 cups ½-inch celery slices (6 to 7 stalks)
¾ cup diced onion
1½ tablespoons salt
1 cup rice

1. Place turkey carcass or chicken bones, necks or backs in pot. Add water, celery, onion and salt.
2. Place pot on base, cover, and simmer at Setting #3½ for 6 to 8 hours.
3. Strain mixture with colander. Return broth to pot and increase heat to Setting #5. Remove meat from bones. Puree vegetables in blender or with a ricer. Add puree, meat, and rice to broth in pot. Cover and simmer at Setting #5 for 1 hour. Keep warm for serving at Setting #2. Makes 8 to 10 servings.

Fish Chowder

2 pounds fresh or frozen (thawed) fish fillets (haddock, perch, cod, flounder)
2 tablespoons lemon juice
4 slices bacon
1 cup chopped onion
¼ cup diced celery
4 medium potatoes, peeled and cubed (2 cups)
4 cups hot water
1 16-ounce can stewed tomatoes
1 cup diced carrots
2 teaspoons salt
¼ teaspoon thyme
¼ teaspoon pepper
1 tablespoon Worcestershire sauce
2 tablespoons dry sherry (optional)

1. Cut fish into chunks and remove bones. Sprinkle with lemon juice.
2. Place pot on electric or gas rangetop heating unit. Fry bacon over medium heat until crisp (about 7 minutes). Drain bacon on paper toweling, crumble and set aside.
3. Saute onions and celery in bacon drippings until onions are golden (about 5 minutes). Remove from heat and place pot on base.
4. Add potatoes, water, tomatoes, carrots, salt, thyme and pepper. Stir to combine. Cover and simmer at Setting #5 for 2 hours.
5. Drain lemon juice from fish. Add fish, Worcestershire sauce and sherry to pot. Cover and simmer for 1 hour or until fish flakes easily with a fork. Garnish with crumbled bacon. Keep warm for serving at Setting #2. Makes about 3 quarts or 12 servings.

German Beef Stew

1½ pounds beef chuck, cut in 2-inch cubes
2 tablespoons flour
½ teaspoon celery salt
¼ teaspoon garlic powder
½ teaspoon ground ginger
¼ teaspoon pepper
1 1-pound can whole tomatoes, undrained
2 cups thinly sliced carrots
¼ cup sherry cooking wine
¼ cup dark molasses
¼ cup raisins

1. Place beef in pot. In a small bowl, combine flour, celery salt, garlic powder, ground ginger and pepper. Sprinkle over beef.
2. In a bowl, combine tomatoes, carrots, wine and molasses. Pour over beef.
3. Cover and place pot on base. Simmer at Setting #3½ for 6 to 8 hours. Add raisins 30 minutes before serving. Keep warm for serving at Setting #2. Serve over hot cooked noodles. Makes 6 servings.

Vegetable Ham-Bone Soup

1 pound dry marrow or pea beans rinsed in cold water
1 meaty ham bone (1½ to 2 pounds)
3 cups peeled ¾-inch cubed potatoes
3 cups ¼-inch diced celery
2 cups ¼-inch diced carrots
½ cup chopped onion
1½ teaspoons salt
½ teaspoon thyme
¼ teaspoon pepper
8 cups ham stock liquid and/or water

1. Place pot on base. Add beans, ham bone, potatoes, celery, carrots, onion, salt, thyme and pepper. Pour liquid over mixture.
2. Cover and heat at Setting #3½ for 8 to 10 hours. Remove ham bone. Keep warm for serving at Setting #2. Makes 4 quarts soup.

VEGETABLES

Steamed Cauliflower

1 large head cauliflower
½ cup water
1 teaspoon salt

1. Rinse cauliflower thoroughly in cold water and remove leaves. Place metal rack in pot. Add water and salt. Place whole cauliflower on rack.
2. Cover pot and place on base. Steam at Setting #5 for 60 to 75 minutes. Makes 6 to 8 servings.

Baked Acorn Squash

Cut 3 small acorn squash in half. Remove seeds and stringy portion. Place 3 squash halves in pot, skin side down. Stagger 3 other halves over the first 3. Place pot on base. Bake, covered, at Setting #5 for 3 hours. Just before serving, season with salt and pepper and a pat of butter or margarine. Makes 6 servings.

Baked Potatoes

8 large or 12 medium sized (½-pound) baking potatoes

1. Scrub potatoes in cold water. Place in bottom of pot. If two layers of potatoes are required due to amount and size, position second layer in opposite direction of bottom layer. Do not add water.
2. Cover pot and place on base. Bake at Setting #5 for 3 hours for large size potatoes and 2 hours for medium-size potatoes or until fork tender. Keep warm for serving at Setting #2. Makes 8 to 12 servings.

Boston Baked Beans

2 pounds Michigan navy beans
10 cups water
3 teaspoons salt
½ cup chopped onion
½ pound salt pork, cut into 1-inch cubes
½ cup molasses
¼ cup brown sugar
2 teaspoons dry mustard
½ cup catsup
2 cups reserved hot bean liquid

1. Wash and sort beans. Put beans in pot. Add water, salt, onion and salt pork. Mix well so that salt pork is covered by beans. Cover pot.
2. Place pot on base and cook at Setting #3½ for 10 to 12 hours or overnight until beans are tender. (Cooking time may be reduced to 8 to 9 hours if beans are soaked 4 to 5 hours before cooking.)
3. When beans are tender, drain liquid and reserve 2 cups. To beans, add molasses, brown sugar, dry mustard and catsup; stir. Add bean liquid; stir.
4. Cover and simmer beans on base at Setting #3½ for 2 to 3 hours. Keep warm for serving at Setting #2. Makes 4 quarts.

FRUITS & CEREALS

Slo-Cooked Dried Fruit

Place a 1 or 2-pound package dried fruit in pot with proper amount of liquid. (Follow package directions with dried fruit for amount of water to use.)

METHOD 1:

Cover and simmer on base at Setting #3½ for 4 to 5 hours or overnight. Serve warm or cooled.

METHOD 2:

Soak fruit in liquid in pot overnight. Simmer at Setting #5 for 2 hours. Serve warm or cooled.

Old-Fashioned Oatmeal

4 cups long-cooking rolled oats
8 cups cold water
2 teaspoons salt

In pot, combine rolled oats, water and salt. Cover. Simmer on base at Setting #3½ for 2 hours. Keep warm for serving at Setting #2. Makes 12 servings.

HINT: Quick-cooking rolled oats may be used. Cooking time will be 1½ hours.

Fresh Applesauce

5 pounds cooking apples
1 cup water
sugar

1. Wash apples. Remove stems and cut into quarters. Place in pot with water. Cover. Heat on base at Setting #5 for 2 hours or until tender. Stir after 1 hour.
2. Place apples in sieve and puree. Measure applesauce and put back into pot. To each cup of applesauce add ¼ cup sugar. Cover and heat on base at Setting #5 for 1 hour. Stir occasionally. Makes 4½ pints or 9 cups.

Perfect Steamed Rice

1 tablespoon butter or margarine
2 pounds long-grained raw rice
10 cups hot tap water
5 teaspoons salt

1. Rub interior of pot (bottom and sides) with butter or margarine. Place rice, water and salt in pot. Cover.
2. Place pot on base and steam rice at Setting #5 for 2 hours or until all of water is absorbed. Stir after 1 hour. Keep warm for serving at Setting #2. Makes 10 cups.

Scandinavian Rice Pudding

4 eggs, beaten
1 quart milk, scalded
1 cup sugar
1 teaspoon vanilla
½ teaspoon cinnamon
¼ teaspoon nutmeg
⅔ cup chopped dates or raisins
3 to 3½ cups cooked rice

1. In pot, combine all ingredients. Cover and place on base.
2. Cook at Setting #3½ for 2 hours. Stir after 1 hour. Reduce to Setting #2 to keep warm for serving or chill in refrigerator and serve cold. Serve with light cream, if desired. Makes 10 to 12 servings.

BREADS, CAKES & DESSERTS

Applesauce Bread

2 cups flour
½ cup sugar
¼ cup brown sugar
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon cinnamon
½ teaspoon nutmeg
1 teaspoon vanilla
½ cup shortening
1 cup applesauce
2 eggs
½ cup chopped nuts

1. Grease bottom only of a 9 x 5-inch loaf pan with solid hydrogenated shortening. Set covered pot on base and preheat at Setting #5 while mixing ingredients.
2. In large mixing bowl combine all ingredients except nuts. Beat with electric mixer at medium speed until well blended. Stir in nuts. Pour batter into pan. Place pan in pot.
3. Cover and bake at Setting #5 for 1 hour and 15 minutes. Do not remove cover during this time. To test for doneness at end of recommended baking time, insert a metal cake tester in several places, including center. If cake tester comes out clean, the bread is done. If batter clings to cake tester, continue baking for 15 minute intervals. Remove loaf from pan and cool completely on rack before slicing. Makes a 1½-pound loaf.

Cranberry Nut Bread

2 cups (8-ounces) fresh or frozen cranberries
½ cup walnuts
2 cups flour
1 cup sugar
1½ teaspoons baking powder
½ teaspoon baking soda
½ teaspoon salt
6 tablespoons butter or margarine
1 egg
1 tablespoon grated orange peel
½ cup orange juice

1. Grease 9 x 5-inch loaf pan with solid hydrogenated shortening. Dust with flour and shake out excess. Set covered pot on base and preheat at Setting #5 while mixing ingredients.
2. Grind cranberries and walnuts with coarse blade of food chopper. In a large mixing bowl, combine flour, sugar, baking powder, baking soda and salt. Cut in butter or margarine to form a coarse mixture. Make an indentation in mixture and add egg, orange peel and orange juice. Beat only until lumps disappear. Add chopped cranberries and walnuts. Stir until evenly mixed. Pour batter into pan. Place pan in pot.
3. Cover and bake at Setting #5 for 3 hours. Do not remove cover during this time. To test for doneness at end of recommended baking time, insert a metal cake tester in several places including center of bread. If cake tester comes out clean, bread is done. If batter clings to cake tester, continue baking for 15 minute intervals. Remove bread from pan and cool on rack. Makes a 1½-pound loaf.

Heating Baked Goods in Your Multi-Purpose Cooker

Place baked goods in pot. Cover pot and place on base. Heat baked goods that are not frozen for 30 minutes at Setting #1. For frozen baked goods, heat for 1 hour at Setting #2.

The following baked goods can be heated in your Multi-Purpose Cooker.

up to 12 sweet rolls
up to 12 doughnuts
up to 18 dinner rolls and muffins
up to 12 hard breakfast rolls
up to 12 taco shells
up to 18 hamburger buns

Carrot Cake

2 cups flour
2 cups sugar
1 teaspoon baking soda
1 teaspoon salt
1 cup vegetable oil
4 eggs
3 cups grated carrots
1 teaspoon cinnamon

1. Grease 9 x 5-inch loaf pan with solid hydrogenated shortening. Dust with flour and shake out excess. Set covered pot on base and preheat at Setting #5 while mixing ingredients.
2. Into mixing bowl, sift flour, sugar, baking soda and salt. Add vegetable oil and stir until ingredients are moistened. Add eggs one at a time, beating well after each egg is added. Stir in grated carrots and cinnamon until evenly mixed. Pour batter into pan. Place pan in pot.
3. Cover and bake at Setting #5 for 2 hours. Do not remove cover during this time. To test for doneness at end of recommended baking time, insert a metal cake tester in several places including center of cake. If cake tester comes out clean, cake is done. If batter clings to cake tester, continue baking for 15 minute intervals. Remove cake from pan and cool on rack. Frost with softened cream cheese, if desired. Makes a 1½ pound cake.

Banana Bread

2 cups flour
1 cup sugar
1 teaspoon baking powder
1 teaspoon salt
½ teaspoon baking soda
½ cup shortening
1 cup (¾-pound or 2 medium) mashed bananas
2 eggs
½ cup chopped walnuts
1 teaspoon grated orange peel

1. Grease a 9 x 5-inch loaf pan with solid hydrogenated shortening. Dust with flour and shake out excess. Set covered pot on base and preheat at Setting #5 while mixing ingredients.
2. In large mixing bowl, combine flour, sugar, baking powder, salt, baking soda, shortening, bananas and eggs. Beat at medium speed until evenly blended. Stir in walnuts and orange peel. Pour batter into pan. Place pan in pot.
3. Cover and bake at Setting #5 for 2 hours. Do not remove cover during this time. To test for doneness at end of recommended baking time, insert a metal cake tester in several places including center of bread. If cake tester comes out clean, the bread is done. If batter clings to cake tester, continue baking for 15 minute intervals. Remove bread from pan and cool on rack. Makes a 1½-pound loaf.

Gingerbread

1 15-ounce package gingerbread mix

1. Grease a 9 x 5-inch loaf pan with solid hydrogenated shortening. Dust with flour and remove excess. Set covered pot on base and preheat at Setting #5 while preparing mix.
2. In a mixing bowl, prepare gingerbread mix following package directions. Pour batter into pan. Place pan in pot.
3. Cover and bake at Setting #5 for 1 hour and 15 minutes. Do not remove cover during this time. To test for doneness at end of recommended baking time, insert a metal cake tester in several places including center of gingerbread. If cake tester comes out clean, the gingerbread is done. If batter clings to cake tester, continue baking for 15 minute intervals. Remove gingerbread from pan. Serve warm or cooled with whipped cream or lemon sauce. Makes 10 servings.

HOT BEVERAGES

Hot Chocolate

8 cups water
¾ cup sugar
8 cups milk
¾ cup chocolate syrup
¼ teaspoon salt

1. Pour water into pot and cover. Heat on electric or gas rangetop heating unit over medium-high heat until water comes to a boil (about 5 minutes). Remove pot from range and place on base.
2. Add sugar and salt and stir until completely dissolved. Add milk and chocolate syrup. Stir until evenly mixed. Cover and heat at Setting #5 for about 1 hour or until chocolate reaches 170°F. Reduce heat to Setting #2½ (midway between Settings #2 and #3) to keep warm for serving. Serve in cups and top with whipped cream or marshmallows. Makes 20 6-ounce servings.

Hot Mulled Punch

1 1½-quart bottle cranberry juice
2 1-quart bottles apple juice
½ cup brown sugar
½ teaspoon salt
4 cinnamon sticks
1½ teaspoons whole cloves

1. Pour cranberry juice and apple juice into pot. Add brown sugar and salt and stir until sugar is dissolved. Tie cinnamon sticks and cloves in cheesecloth and drop into liquid.
2. Cover and place pot on base. Simmer at Setting #5 for about 2 hours or until temperature reaches 170°F. Remove spice bag. Keep warm for serving at Setting #2. Makes 28 4-ounce punch cup servings.

Hot Spiced Wine

2 quarts dry red wine
4 cups water
2 cups sugar
15 to 20 whole cloves
15 to 20 whole allspice
4 cinnamon sticks
1 lemon, sliced

1. Pour wine, water and sugar into pot and stir until sugar is dissolved. Add cloves, allspice, cinnamon sticks and lemon. (Spices may be tied in cheesecloth.)
2. Cover pot and place on base. Heat at Setting #4 for about 2 hours or until temperature reaches 170°F. Remove spice bag, if used. Keep warm for serving at Setting #2. Makes about 3 quarts.